



The California Department of  
Health Services, Food & Drug  
Branch – Food Safety Education  
and Training Unit presents:  
  
“Sanitation and Good  
Manufacturing Practices (GMP)  
Training”  
  
A One Day Training Course

**PURPOSE:**

- This one-day course is specifically designed for food processors that have received a limited amount of specialized sanitation training. Firms that have received a warning letter from FDA or have significant GMP deviations noted during an inspection of their facility, would benefit from this course.
- Provides assistance to the food industry in complying with GMP regulations.
- Explains current policy regarding GMPs and food.

**WHO SHOULD ATTEND:**

- Food handlers, food processing line workers, sanitation/plant hygiene supervisors, QA/QC personnel, production managers/supervisors wanting assistance in complying with GMP regulations (21 CFR Part 110).

**COURSE CONTENT:**

- Series of lectures covering sanitation and GMP issues for a broad variety of food product types (i.e. processed foods, produce) & classroom discussion.
- Lectures on sanitation monitoring & classroom discussion.
- One-on-one assistance.

**WHAT TO EXPECT:**

Course participants will receive a folder containing the graphics, text of the lectures, a copy of pertinent laws and regulations and a certificate of completion.

**COURSE DATE AND LOCATION:**

HURRY: The course is on a first come, first served basis. Your registration is **due by** October 8, 2003. Please register using the attached form.

**OCTOBER 22<sup>TH</sup>**

8:30 AM TO 4:30 PM  
AGRICULTURAL COMMISSIONER  
1001 S. MOUNT VERNON AVE.  
CONFERENCE ROOM  
BAKERSFIELD, CA 93307

**OCTOBER 23<sup>TH</sup>**

9:30 AM TO 5:30 PM  
SELMA BRANCH LIBRARY  
2200 SELMA AVENUE  
MEETING ROOM  
SELMA, CA 93662

For questions or additional information, please call  
Natalie Hunt or Ingeborg Small, CA FDB at (916) 445-  
2264.

## Agenda Topics

- Welcome/Objectives
- Food and Public Health Concern
- Basic Food Microbiology
- Personnel
- Processor Sanitation
- Effective Hand-washing
- Process Flow Exercise
- Food Processing
- Food Labels
- Legal Liability
- Questions & Answers (Certificates)

## Sanitation and Good Manufacturing Practices (GMP) Training Course

Mail or fax the completed application to: **Natalie Hunt**

**CA DHS/Food and Drug Branch**

**601 N 7<sup>th</sup> St. (MS 357)**

**P.O. Box 942732**

**Sacramento, CA 94234-7320**

**Fax: (916) 322-6326**

If you have any questions, you can call Natalie Hunt or Ingeborg Small, CA FDB at (916) 445-2264

*Detach and Mail or FAX Form Below*

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### Sanitation/GMP Training Course Registration Form

Name \_\_\_\_\_ Position \_\_\_\_\_

Processed Food Registration Number \_\_\_\_\_

Firm/Agency \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Phone: ( ) \_\_\_\_\_ Fax: ( ) \_\_\_\_\_

( ) **Course date 10/22/2003 (Bakersfield) (Parking is free)**

( ) **Course date 10/23/2003 (Selma) (Parking is free)**

#### Additional Attendees:

Name \_\_\_\_\_ Position \_\_\_\_\_

Name \_\_\_\_\_ Position \_\_\_\_\_

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For Official Use:

Date Received \_\_\_\_\_ Enrollment confirmation by: Mail \_\_\_\_\_ Fax \_\_\_\_\_ Phone \_\_\_\_\_